

EMBUTIDOS - CURED MEATS

JAMÓN SERRANO 6.5

'Fermin' Serrano ham, aged 15 months

PALETA IBÉRICA DE BELLOTA FERMÍN 15.

Acorn fed pure Iberian ham

COPPA 6.5

Marinated & cured pork collar, pimentón, garlic, sea salt

CHORIZO DE CANTIMPALO 6.5

Mildly spicy pork sausage from Segovia

LOMO IBÉRICO 6.5

Cured Iberian pork loin

SALCHICHÓN 6.5

Acorn fed pure Iberian sausage, cured with garlic and herbs

CHEF'S BOARD Tetilla, Manchego, Serrano ham, Chorizo de Cantimpalo, olives 22.

HOUSE MARINATED OLIVES Thyme, orange peel, garlic 4.

PAN DE CRISTAL CON TOMATE Toasted crispy ethereal bread brushed with fresh tomato 6. add avocado 3.

QUESOS - CHEESES

IDIAZÁBAL 6.5

Firm sheep's milk, lightly smoked from the Basque country

TETILLA 6.5

Semi soft cow's milk, mild buttery flavor

MAHÓN 6.5

Firm cow's milk, lemony, salty, tangy flavor

LEONORA 6.5

Soft goat's milk from León, medium strong flavor

MANCHEGO 6.5

Sheep's milk, nutty, sweet, tangy flavor, aged 6 months

MURCIA AL VINO 6.5

Goat cheese from Murcia, wine cured rind, sweet & smooth flavor

TAPAS Y RACIONES - SMALL PLATES

HUEVOS 'BULLA'* 11.

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil

CEVICHE DE JALAPEÑO* 12.

Shrimp, fish, roasted jalapeño, fresh lime, orange, plantain chips

PIMIENTOS DE PADRÓN 9.

Blistered shishito peppers, sea salt

PULPO A LA GALLEGA 15.5

Steamed Spanish octopus, potatoes, pimentón, EVOO

PATATAS BRAVAS 7.

Crispy potato cubes, spicy brava sauce, aioli

PINTXOS

Your choice of:

- Cumin marinated pork loin skewers, mojo verde, Greek yogurt 9.
- Chicken skewers, Greek yogurt, salsa criolla 8.

SAUTÉED GARLIC SHRIMP 10.

Sautéed shrimp, garlic, guindilla

MONTADITOS 11.

Brisket, tomato marmalade, guindilla, tetilla cheese

CANNELLONI 9.

'Catalán Style' ground veal and pork, béchamel, Mahón cheese, truffle oil

QUESO FUNDIDO 8.

Chorizo, tetilla cheese, crostini

TUNA TARTAR* 14.

Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli

POTATO TORTILLA 6.5

Traditional Spanish omelet, caramelized onions, garlic aioli

CRISPY CALAMARI 10.

Homemade tartar sauce

LENTIL SOUP 7.5

Traditional Spanish soup with chorizo

KALE SALAD 9.

Barley, roasted beets, Spanish goat cheese, lemon maple dressing

ANDALUSIAN GAZPACHO 6.

Spanish chilled vegetable soup

HAM CROQUETTES 8.

Serrano ham, fig jelly

ALBÓNDIGAS 9.5

Veal and pork meatballs, Manchego, tomato frito

GRILLED OCTOPUS SALAD 18.5

Grilled octopus, roma tomatoes, cucumber

DE TEMPORADA - SEASONAL

CHORIZO STUFFED DATES 10.5

Bacon, house made chorizo, cream cheese, Manchego, smoked Spanish paprika

FRIED ARTICHOKEs 8.

Artichoke hearts, lemon, mint aioli

EMPANADILLAS DE ATÚN 9.

Tuna confit, sofrito rojo, hard boiled eggs, smoked Spanish paprika

ALMEJAS EN SALSA VERDE 15.5

Clams, garlic, white wine, basil, cilantro, parsley, baguette

SPANISH POTATO AND LEEK SOUP 8.

Traditional Spanish soup made with butifarra, Spanish onions, leeks, potatoes, tricolor chips

PLATOS FUERTES - LARGER PLATES

CHURRASCO* 24.

Spanish paprika rub skirt steak, Mahón cheese grits, sautéed vegetables, whipped serrano butter

MARKET FISH AL AJILLO 27.

Sautéed baby carrots and snow peas, ajillo sauce, grilled scallions

SALMON* 21.

Baby spinach, chickpeas, lemon cream

BISTRO STEAK* 24.

Cumin marinated, mojo verde, peppercorn sauce, sweet potato terrine

'BULLA' BURGER* 15.

Piquillo peppers, caramelized onions, tetilla cheese, brioche bun, honey thyme glaze, patatas bravas

ARROCES - SPANISH RICE DISHES (minimum 30 minutes)

PAELLA 39.5

Calamari, prawns, clams, shrimp, red sofrito, saffron

CHICKEN PAELLA 25.

Chicken, artichoke hearts, Portobello mushrooms, green peas, red sofrito, saffron

PAELLA MIXTA 37.5

Calamari, clams, shrimp, fish, chicken, sofrito de calamar, saffron

ARROZ CALDOSO (minimum 15 minutes) 25.

Seafood, chicken, red sofrito, saffron

*Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order. 18% service charge will be added to parties of six or more.